



Whiskey Sour

## INGREDIENTS

2 parts Blackened American Whiskey

1 part Egg Whites (organic egg whites or egg beaters)

.75 parts Fresh Lemon Juice

.5 part Simple Syrup

3 dashes Angostura Bitters

Maraschino Cherry

## INSTRUCTIONS

1. Add lemon juice, sugar syrup, and egg whites to a shaker and dry shake (without ice) to emulsify the egg white.
2. Add whiskey and ice and shake vigorously.
3. Double strain into a sour glass.
4. Top with 3 dashes of Angostura bitters.
5. Garnish with a maraschino cherry.